Blueberry Pie

Pastry for double crust                            6 cups blueberries

1 Granny Smith apple (grated)                2 teaspoons lemon zest

2 teaspoons lemon juice                          ¾ cup sugar

2 teaspoons instant tapioca (ground)       2 Tablespoons butter

1 egg

Heat oven to 400 with a baking sheet inside.  Place 3 cups blueberries in a saucepan and cook 15 minutes or reduced to 1 ½ cups.  Cool slightly.  Place grated apple in paper towels and wring dry.  Transfer apple to a large bowl.  Add cooked berries, remaining 3 cups berries, lemon zest, sugar, and salt.  Grind tapioca in coffee grinder to a fine powder and add to bowl.  Transfer mixture to a lined pie shell and dot with butter.  Top with another pie crust with vents cut in top.  Brush top of pie with egg beaten with 1 teaspoon water.  Bake on heated baking sheet for 30 minutes.  Reduce temperature to 350 and bake another 30-40 minutes.  Cool at least 4 hours before slicing.